

not-for-profit social enterprise

Where food and community connect



CANAPES



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CATERING

MENU

Wild Thyme is a not-for-profit catering service started by National Joblink. Our passion is to teach people how to make and serve great food.

Our mission extends beyond our kitchen through an outreach program that brings free meals to members of the Cairns community who don't get to treat themselves. We also partner with charity organizations to support those in need.

Driven by a love for both community and food, we believe in making a difference one meal at a time. Our guiding principle, "people over profit," shapes everything we do. 100 % of our profit is reinvested into supporting the community.

By supporting us...you support your community.

Food is our common ground, our universal language.

Food is the ingredient that binds us together.

Food is a vehicle for social change.

It brings people together in a way that nothing else can.



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CANAPES

All pricing based on Minimum 10 Guests

MINIMUM 6 CANAPES PER PERSON - SUITS 1 TO 2 HOUR FUNCTION

\$34 PER PERSON FOR DELUXE CANAPE OPTION

\$39.00 FOR GOURNMET CANAPE OPTION

ADD \$5.00 PER ITEM TO YOUR DELUXE PACKAGE IF YOU WOULD LIKE TO INCLUDE GOURNMET CANAPES

Menu Selection

DELUXE CANAPES

- Saffron infused pumpkin, mozzarella and pea risotto arancini balls, served with truffle mayonnaise and micro greens
- Bruschetta- mini bruschetta served with a tomato, garlic, Spanish onion and basil served with bocconcini, balsamic glaze and basil pesto
- Hoisin Pork, caramelised apple and fennel sausage rolls served with a smoky tomato chutney
- Mini Fried Chicken Waffles with a maple syrup dressing and rocket Leaves
- Tomato Gazpacho with a prawn and chorizo skewer
- Karaage chicken with wasabi kewpie, pickled ginger and lemon wedge
- Mini Beef sliders with spinach, tomato, cheese, and caramelised onion relish
- Grilled peach, goat cheese and rocket wrapped in prosciutto drizzled with pomegranate molasses
- Mini beef wellington tartlets
- Tempura vegetable with a grilled prawn, avocado cream cheese and seaweed salad
- Lamb Kofta with Greek salad and pea hummus on pita
- Chicken satays



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GOURMET CANAPES

- Sugar cured Kangaroo on a bed of fennel and rocket salad with beetroot and anise myrtle relish on a canape spoon
- Chinese BBQ Pulled pork belly with Thai apple slaw served in a steamed boa bun with a coriander, ginger and lime dressing
- Watermelon, with Tuna Tartare, edible flowers, and a curry peanut pesto.
- Pan-seared scallops in shell served on white bean puree, pancetta and roast capsicum salsa, finished with macadamia breadcrumbs
- Crispy fried Duck Shank crusted in pistachio nuts served with a green curry coconut dipping sauce
- Coconut Crumbed Prawn slider with rocket and a mango and chilli salsa
- Octopus, whipped herbed ricotta, chorizo & grilled peach w/ smoked pecans in a canape boat
- Mini seafood Baskets with crispy golden prawns, barramundi, calamari and scallop served with tartare sauce and lemon
- Barramundi Spring Rolls served with a nam-jim dipping sauce
- Smoked salmon in a kipfler potato boat with traditional garnishes and black caviar
- Lamb Cutlets with a mint yoghurt
- Oysters- served natural or as a bloody a Mary

SWEET CANAPES

- Mississippi Mud Cake – Cut into bit size pieces
- Tiramisu cups
- Fruit skewer with a lemon mint sugar syrup
- Chocolate mousse and berry compote cups
- Fruit and custard tarts
- Crème Caramel
- Profiteroles



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